



FULL TIME / PART TIME SUPERVISOR

164 is a group of independent bakeries and coffee shops in Leeds. We opened our first shop at Munro House in 2011 followed by our newest store in Headingley, which opened in 2020. We specialise in ciabatta and focaccia sandwiches, and our small team of staff work across both sites preparing the bread, sandwiches, and speciality coffee from local coffee roasters.

We are looking for a new member to join our tiny but powerful team to embrace our ethos and help our growing business thrive.

We are looking for someone to work across both sites as a Supervisor. You will be working 40 hours per week over 5 days, with an immediate start. The pay will be £9.50 per hour.

Please send your letter of interest and CV to cafe164leeds@gmail.com

Please do not contact us through social media

Job Description

Upholding our high standards of speciality coffee

Serving customers for sit in and takeaway, leading by example

Queue management when busy, and proactive and direct customer engagement

Cleaning, washing up and maintaining HACCP standards

Covering absences and holidays

Cold and hot food prep assistance including sandwiches and occasionally bread

Quality control across all areas of operations

Providing general assistance to Kitchen Manager and General Manager

Stock rotation and management, helping with loading and unloading deliveries

Supervising staff alongside the managers, and

Working to our expectations of positivity, warmth, intelligence, work ethic, empathy, self awareness and integrity.

Perks

Food and drinks on shift

Free coffee off shift

Paid breaks

#TrustIn164

Cult of 164 Limited

Registered office: Unit 2 Munro House, Duke Street, Leeds, UK.

Company No. 07600968. VAT No. 115 6965 00.



We are looking for someone who

- Is Barista trained
- Is proactive and practical - as well as making coffees and serving customers you will be the 'glue' of the shift, providing support when needed
- Doesn't need to be prompted - who can always find tasks to do.
- Organised, and a natural problem solver
- Responsible and accountable - this is a keyholder job and you will be responsible for opening and closing the cafe, leading the shift
- Good people Skills! Confidence, not arrogance. You will be customer facing and be able to field enquiries, direct people where to wait for their product or where to sit or queue. You will be responsible for communicating and engaging with people about things such as wait time and menu. You will be the first person that people engage with and you need to be friendly, warm, and efficient.
- Enjoys being physically active - this role is suited to someone who has a natural energy, and enjoys a busy day.
- Flexible and willing to go the extra mile.

Essential

Barista experience (training will also be provided)

Responsible and organised

Proactive

Problem Solver

People person

Genuine interest in coffee and food

Supervisor experience

Preferred but not essential

Driver

Local to either cafe

Suitable for

Experienced supervisors

Individuals with at least 1 years hospitality experience

Friendly individuals who love coffee, food and people

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